## Hilton MINNEAPOLIS / BLOOMINGTON

Thank you for considering the Hilton Minneapolis/ Bloomington Hotel as a site for your upcoming event or meeting. We strive to deliver an exceptional and personalized event experience that is unparalleled within the Twin Cities.

Every effort is made to provide you with the highest quality food and beverage available.

Our professional service staff is engaged with the finest attention to detail, and eagerness to please as well as a genuine desire to uphold the Hilton standards of exceptional service.

# Breakfast 

## EXECUTIVE STARTER

Fresh Fruit Juices<br>Muffins, Sliced Breads, Bagels \& Doughnuts<br>Sweet Creamery Butter, Flavored Cream Cheeses, Fruit Preserves<br>Sliced Fresh Fruit<br>Fresh Brewed Coffee and Herbal Teas<br>18 person<br>${ }^{* *}$ Gluten Free breads available upon request

## BREAKFAST BUFFETS

> Start with our Executive Continental above and add the following enhancements to customize your breakfast buffet. Enhancements must be ordered for entire group. Minimum 15 guests unless stated otherwise, small groups under minimum will be charged for 15 guests (Menu subject to modifications by our chef for smaller groups)
Egg Strata, baked eggs with layers of bread, bacon, sausage, cheddar \& mozzarella.... 5 person
Cinnamon French Toast with bananas, toasted walnuts \& brandy sauce ..... 5 person
Eggs Benedict with chef's hollandaise (max 50) ..... 7 person
Breakfast Sandwiches 6 person
-Bacon or ham, egg \& American cheese croissant,-Sausage, egg \& American cheese English muffin- Grilled vegetables, egg \& American cheese croissant.
The following items are all made without gluten:
Fresh Scrambled Eggs ..... 3 person
Fresh Scrambled Egg Whites with peppers, onions and mushrooms ..... 4 person
Ham \& Cheese Scramble ..... 5 person
Omelet Station with farm fresh eggs, egg whites, egg substitute (min. 25 guests). ..... 10 person
-cheddar, bacon, ham, sausage, mushrooms, tomatoes, spinach, bell pepper, onion, salsa\& sour cream. (Chef required, $\$ 100$ per chef will apply. (1 per 25 guests, 2 per 26 or more guests).
Bacon. ..... 5 person
Breakfast Sausage ..... 5 person
Turkey Sausage ..... 5 person
Hash Browned Potatoes. ..... 3 person
Greek Yogurt Parfaits with fresh fruit and granola ..... 5 person
Smoked Salmon with fresh bagels, cream cheese, egg, and red onion. ..... 6 person
Steel Cut Irish Oatmeal ..... 3 person
Local Cage Free Hard Boiled Eggs ..... 2 person
Whole Fresh Fruit ..... 3 person
Smoothies with fruit and berry juice blends, honey and yogurt ..... 6 person

## Specialty Breaks

POWER UP (GF)
Berry \& Yogurt Parfaits
Apples \& Bananas
Homemade Granola Bars
Naked Juices
14 person

## A LITTLE BIT OF SWEET

Chocolate, Pina Colada \&
Mixed Berry Shooters
Chocolate Dipped Strawberries
Miniature Cheesecakes
15 person

## ALL DAY REFRESHER (GF)

Fresh Brewed Coffee, Tea \& Decaf
Assorted Sodas
Still \& Sparkling Waters
Iced Coffees and Teas
15 person
CHIP IN
Potato Chips with French Onion Dip,
Pita Chips with Hummus, Tortilla Chips with Guacamole
12 person
HIT THE TRAIL (GF)
Build your own bag of Trail Mix Cashews, Craisins, Raisins, Dried Fruit,
M\&M's, Peanuts
12 person

INTERMISSION
Fresh Popped Popcorn
Assorted Theatre Candy
Classic Nachos
10 person
¡HOLA!
Tortilla Chips
House made Pico de Gallo, Salsa, Guacamole
Assorted Quesadillas
Cinnamon Churros
10 person

Add Margaritas 8 glass
MARKET (GF)
Fresh Fruit Kabobs, Fresh Vegetable Crudités, Artisan Cheese \& Prosciutto Display

Served with Gluten free crackers
14 person

Pair with Riesling 9 glass

## À La Carte Selections

## BEVERAGES

| Freshly-brewed Coffee, Decaf, and Herbal Tea. $\qquad$ <br> Coffees served with flavored syrups, soy milk and condiments | 65 gallon |
| :---: | :---: |
| Soft Drinks and Bottled Waters. | 4 each |
| Hot Apple Cider, (seasonal). | 36 gallon |
| Lemonade, Lemonade and Iced Tea, Fruit Punch. | 40 gallon |
| Bottled Juice. | 5 each |
| Naked ${ }^{\text {® }}$ Natural Juices | 6 each |
| Sparkling Water. | 4 each |
| FIJI ${ }^{\text {® }}$ Premium Bottled Water | 6 each |
| Rockstar ${ }^{\circledR}$ Energy Drink. | 6 each |
| Pure Leaf ${ }^{\text {® }}$ Individual Iced Teas | 6 each |
| Starbucks ${ }^{\text {® }}$ Bottled Iced Coffee | 6 each |
| BAKERY |  |
| Fresh Scones, Muffins, Doughnuts, Bagels..................................................................... | 40 dozen |
| Hot Caramel Rolls. | 40 dozen |
| Freshly Baked Cookies | 36 dozen |
| Double Chocolate Chunk Brownies | 36 dozen |
| Miniature Cheesecake \& Lemon Tarts | 36 dozen |
| Peanut Butter Rice Krispy Bars. | 36 dozen |
| The following items are made without gluten: |  |
| Homemade Chocolate dipped Macaroons ................................................................... | 40 dozen |
| Dark Chocolate and Hazelnut Truffles | 36 dozen |
| Chocolate covered Strawberries... | 34 dozen |
| **Gluten Free Muffins and Bread available upon request. Prices may vary. |  |

SNACKS
Soft Pretzels Sticks with Flavored Mustards. ..... 36 dozen
Pretzels ..... 19 pound
Pita Chips \& Hummus. ..... 24 pound
ChopHouse Crunch (Caramel Popcorn, Pretzels, Nuts, Drizzled with Chocolate) ..... 25 pound
The following items are made without gluten:
Potato Chips with French Onion Dip ..... 4 person
Fresh Popped Popcorn (minimum 10). ..... 3 person
Sliced fresh Seasonal Fruit ..... 5 person
Individual Bags of Potato Chips. ..... 4 each
Homemade Granola Bars ..... 4 each
Ice Cream Snicker ${ }^{\circledR}$ Bars ..... 6 each
Individual Greek Fruit Yogurts ..... 6 each
Individual Fruit Yogurts ..... 3 each
Tortilla Chips with Salsa, Guacamole, and Pico de Gallo ..... 21 pound
Deluxe Mixed Nuts28 pound
Trail Mix ..... 24 pound
*snacks per pound= service for 8-10 guests.

## Hilton Day Package

Our Day Package includes a full breakfast buffet, Mid-AM break with snack, lunch \& PM break with snack.

## BREAKFAST SERVICE

(1 hour service)

Chilled Fruit Juice, Fresh Seasonal Fruit Plate, Fresh Scramble Eggs, Hash Browned Potatoes, Bacon, Assortment of Muffins, Sliced Breads, Bagels \& Doughnuts Sweet Cream Butter, Flavored Cream Cheeses, Fruit Preserves<br>Fresh Brewed Coffee and Herbal Teas

## MID-MORNING SERVICE

(1 hour service)
Fresh Brewed Coffee \& Herbal Teas
Select 1 snack

Whole Fresh Fruit
Individual Yogurts
Homemade Granola Bars

## AFTERNOON SERVICE

(1 hour service)
Soft Drinks \& Bottled Waters
Select 2 snacks

## Snack Options:

Pretzels
Popcorn
Tortilla Chips \& Salsa
Chips \& Dip
Chophouse Crunch
Trail Mix
Pub Mix
Mixed Nuts

Assorted Cookies
Double Chocolate Chunk Brownies Rice Krispy Peanut Butter Bars Chocolate Dipped Macaroons

## LUNCH SELECTIONS

## PLATED \& SERVED

(select one menu for your group)

| Chicken Caesar | 63 person |
| :--- | :--- |
| Bloomington Wrap | 63 person |
| Turkey Club | 63 person |
| Grilled Chicken Breast | 72 person |

## BUFFET

(ninimum 15 guests)

| Executive Deli Buffet | 71 person <br> Pasta Pasta Buffet <br> 73 person <br> Fajita Buffet |
| :--- | :--- |
| Sliders Buffet | 73 person |
| Serson |  |

# Lighter Side Plated or Boxed 

Select one salad or sandwich for entire group.
Sandwiches include Chef's deli salad. Entrée salads include fresh rolls \& butter.
All include dessert, coffee, iced tea.
*Gluten free available upon request.
Add one of our wonderful soups to complete your meal for $\$ 3.00$ person
Chicken Wild Rice, Beef Barley \& Wild Mushroom, Minestrone, Butternut Squash, Roasted Garlic Tomato.
SANDWICHES, SALADS \& WRAPS
26 person

## CURRY CHICKEN WRAP

Curry Chicken Salad with Pickled Carrots, Mesclun greens, Tomato \& Herb Tortilla

BLOOMINGTON WRAP
Smoked Turkey, Black Forest Ham
Applewood Smoked Bacon with Ranch Dressing \& Herb Tortilla

## BUFFALO CHICKEN WRAP

Marinated Spicy Buffalo Chicken Breast with
Lettuce, Tomato
and Bleu Cheese\& Herb Tortilla

VEGETARIAN WRAP
Grilled Eggplant, Red Onion, Lettuce, Cucumber, Tomato, Hummus Spicy Mango sauce, Herb Tortilla

## ITALIAN GRINDER

Fresh Focaccia Bread with Salami, Pepperoni, Ham, Lettuce, Provolone and Olive \& Tomato Relish.

COBB SALAD (GF)
Grilled Chicken, Lettuce Medley, Avocado, Tomato, Blue Cheese, Egg, Bacon, Blue Cheese Dressing

## TURKEY CLUB

Shaved Turkey with Smoked Bacon, Tomato and Garlic Aioli on Cranberry Wild Rice Bread

TOFU BAHN MI<br>Pickled Vegetables<br>Soy Miso marinated Tofu<br>Cilantro Mayo \& Sriracha on a fresh roll.

## CHICKEN CAESAR SALAD*

Hearts of Romaine, Grape Tomato, Olives,
Shaved Parmesan, Sliced Grilled Chicken Breast \& Croutons *items made without gluten except croutons.

PEANUT NOODLE SALAD
Sriracha Lime Shrimp, Lo Mein noodles, Carrots, Peppers,
Peanuts and Green Onion.

The Sandwich Box Lunch: Includes kettle chips, apple \& cookie, soda or bottled water. The Salad Box Lunch: Includes fresh roll, butter, apple and cookie, soda or bottled water.
*Select up to 2 boxed lunches for groups of 15 or less. *Select up to 3 boxed lunches for groups of 16 or more.

CHOOSE ONE DESSERT (plated \& served lunches only)

## New York Cheesecake with Fresh Strawberries

Carrot Cake
Triple Chocolate Mousse Cake

## 6

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GF - Made without gluten

BISTRO SANDWICHES AND WRAPS<br>Giant Triple Focaccia<br>Ham and Swiss, Turkey and Cheddar, Roast Beef and Provolone Italian Press<br>Ham, Salami, Mozzarella and Tomato On Fresh Ciabatta<br>Vegetarian Wrap<br>Mini Tuna Salad Croissants<br>Assorted Condiments<br>BLT Salad with Buttermilk Ranch<br>Kettle Chips<br>Assorted Cookies<br>34 person<br>\section*{EXECUTIVE*}<br>Wild Rice Soup<br>Mixed Field Greens<br>with Balsamic and Ranch Dressing<br>Thai Shredded Vegetable Salad<br>with a Chili Peanut Dressing<br>Shaved Smoked Turkey Breast, Ham, Roast Beef, Corned Beef, Pastrami, Salami and Summer Sausage Sliced Swiss, Cheddar,<br>Provolone and Pepper Jack Cheeses<br>Bibb Lettuce, Sliced Red Tomatoes, Onions, Pepperoncini and Pickle Spears Assorted Breads \& Condiments<br>Chocolate Dipped Macaroons<br>34 person

*Menu items are all made without gluten except soup \& bread Gluten free breads available upon request. Pricing may vary.

## SLIDERS

Fresh Fruit Salad
Chef's Bacon \& Blue Potato Salad
Black Angus Beef Slider
Fried Chicken Slider
Korean BBQ Pork Belly Slider
Beer Battered Fries
BBQ Pinto Beans with Bacon \& Burnt ends
Assortment of condiments to include
Lettuce, Tomato, Pickles, Mustard, Mayo, Sriracha Mayo, Red Hot sauce, Ketchup, Red Cabbage Slaw, Pepper Jack \& Cheddar

Peanut Butter Rice Krispy Bars
38 person

## SOUTHERN COOKING

Spicy \& Tart Green Tomato Salad
With Arugula, Cucumbers, Onion and a Mustard Shallot Vinaigrette
Fried Chicken with Peppercorn Cream Gravy
Grilled, Dry Rubbed \& BBQ Flank Steak
Succotash \& Bacon
Skin on Mashed Potatoes
Jalapeno Corn Bread with Honey Butter
Peach Cobbler with Bourbon Whipped Cream
44 person

GOING LOCAL *
Minnesota \& Wisconsin Cheese
Minnesota Grown Tomato Salad
with Black River Gorgonzola \& Local Hothouse Sprouts
Roasted Compart Farms Loin of Duroc Pork
with Garlic, Bacon and Onion Compote
Grilled Breast of Chicken
with Minnesota grown Cream Braised Mushrooms
Seasonal Vegetable, Roasted Baby Red Potatoes
Rolls \& Butter
Muddy Paws ${ }^{\circledR}$ Cheesecake
49 person

Buffets are accompanied by Freshly-Brewed Coffee and Ice Tea
Minimum 15 guests unless stated otherwise, small groups under minimum will be charged for 15 guests.
Menu subject to modification for smaller groups.

## MIDWEST

Market Salad with Radishes, Peppers and Tomatoes
with Buttermilk Chive Dressing
Crispy Walleye Fingers
Molasses Braised Beef Short Ribs
with a Honey Molasses BBQ Sauce
Smashed Potatoes
Chef's Seasonal Vegetables
Rolls \& Butter
Apple Pie
38 person

FAJITA
Quesadilla Salad
With Fresh Greens, Corn Relish \& Lime Vinaigrette
South of the Border Pasta Salad
with Black Beans, Green Onions, Black Olives, Corn and Red Pepper Mayo
Seasoned Grilled Chicken
Marinated Flank Steak
Grilled Onions and Peppers
Fresh Corn \& Flour Tortillas
Pico de Gallo, Sour Cream, Guacamole
Churros with an Ancho Chocolate Sauce
36 person

## MEDITERRANEAN*

(Minimum 25)
Caprese Salad
Tomato and Fresh Mozzarella with Basil Pesto
Greek Salad
with Romaine, cucumbers, tomato, olives, pepperoncini, red onion and Greek dressing on the side.
Moroccan Spiced Chicken
With tomato, green olives, onion, lemon and saffron
Seasonal Fish with Capers, Oil cured Tomato and Lemon
Roasted Vegetables with Couscous
Pita Bread with Red Pepper Hummus
Raspberry, Lemon and Pistachio Macarons
38 person
*Menu items all made without gluten except couscous \& pita Gluten free rolls available upon request.

Pricing may vary.

## PASTA PASTA

Romaine and Radicchio Salad with Tomato, Olives, Red Onion, Ricotta Salata with White Balsamic Vinaigrette

Baked Rigatoni
with Italian Sausage, Tomato Sauce and Mozzarella Cheese
Penne with Grilled Chicken
In a roasted Red Pepper Cream Sauce
Antipasti Platter with
Grilled Vegetables, Grilled \& Pickled Peppers, Balsamic Mushrooms,
Salami, Prosciutto and Mozzarella
Roasted Vegetables
Breadsticks
Cannoli
Pastry shells stuffed with Sweetened Ricotta and drizzled with chocolate
36 person

# Plated Entrées 

# Two entrée selections include. For additional entrees, a $\$ 5.00$ per plate charge will apply. GF=Made without Gluten. 

CHOOSE ONE SOUP OR SALAD

MARKET SALAD (GF)<br>Baby Greens, Mini Sweet Peppers, Sprouts, Tomato, Carrots and Radish.<br>Choice of Dressing:<br>Ranch, Balsamic, Italian or Blue Cheese

## ROASTED GARLIC

TOMATO SOUP (GF)
with Basil Chiffonade

## CLASSIC CAESAR*

Fresh Romaine Hearts, Parmesan, Croutons \& Creamy Caesar Dressing
*items made without gluten with exception of croutons.

FRUIT, NUT \& CHEESE MÉLANGE (GF)
Fresh Mixed Greens, Seasonal Dried Fruit, Candied Pecans, House made Apple Cider Vinaigrette

CHICKEN WILD<br>RICE SOUP<br>Topped with a Cheddar Crisp

WEDGE SALAD*
Crisp Iceberg, Smoked Blue Cheese, Grape Tomato, Red Onion, Bacon \& Croutons with Homemade Russian Dressing
*items made without gluten except croutons

## ENTRÉES

HERB GRILLED CHICKEN BREAST (GF)<br>Chef's Potatoes \& Fresh Vegetables Choice of Sauce<br>Jus Lie or Tarragon Wild Mushroom Sauce 35 person

BRAISED BONELESS SHORT RIB (GF)
Red Wine Pan Sauce,
Yukon Gold Mashed Potatoes, Seasonal Vegetable 42 person

FILET MIGNON (GF)
Served with Truffle Demi-glace ~Market Price~

PORK LOIN CHOP (GF)
Fingerling Potatoes \& Chef's Vegetables
\& Apple Brandy Sauce 37 person

## VEGETARIAN LASAGNA

Mushrooms, Spinach, Grilled Squash, Fresh Shredded Mozzarella layered between Pasta with Marinara Sauce 32 person

## BUTTERNUT SQUASH RAVIOLI

Sage Cream, Fried Sage,
Spiced Pecans \& Chef's Vegetable 32 person

## WHOLE GRAIN MUSTARD \& <br> HONEY GLAZED SALMON (GF) <br> Balsamic Reduction, <br> Wild Rice \& Chef's Vegetables 36 person

STUFFED POBLANO PEPPER(GF)
Poblano Pepper stuffed with Achiote Rice served with Stewed Black Beans, Fried Avocado and Corn Salsa 32 person

BUTTER BROILED WALLEYE(GF)
Quinoa sauté with Tomato \&
Spinach, Preserved Lemon Sauce 40 person

BROILED SIRLOIN, (GF)
Mushroom Ragout, Mashed Potatoes 43 person

NEW YORK STRIP (GF)
With a Green Peppercorn Sauce, Pave Potatoes 55 person

## DUET ENTRÉES

## BROILED SIRLOIN

Mushroom Ragout
WHOLE GRAINED HONEY
MUSTARD SALMON
Served with Seasonal Starch
\& Fresh Vegetables
52 per person (GF)

BRAISED BONELESS SHORT RIB With Red Wine Pan Sauce
HERB GRILLED CHICKEN JUS LIE
Served with Seasonal Starch
\& Fresh Vegetables
50 per person (GF)

NEW YORK STRIP
Green Peppercorn Sauce JUMBO SHRIMP
with Smoky Creole Sauce
Served with Seasonal Starch
\& Fresh Vegetables
60 per person (GF)

## BRAISED BONELESS

 SHORT RIBRed Wine Pan Sauce
SEARED SCALLOPS
Served with Seasonal Starch
\& Fresh Vegetables
58 per person (GF)

## CHOOSE ONE DESSERT

| New York Cheesecake | Triple Layer Chocolate | Carrot Cake |  |
| :---: | :---: | :---: | :---: |
| with Fresh Strawberries | Mousse Cake | with Caramel Sauce | Coconut Mango Panna Cotta (GF) |

americas - europe - middle east - africa - asia - australasia

# Dinner Buffets 

Buffets are accompanied by Fresh Brewed Coffee and Herb Teas
Minimum 40 guests unless stated otherwise, small groups under minimum will be charged for 40 guests. (Menu subject to modifications by our chef for smaller groups)

TASTE OF ITALY<br>Italian Chopped Salad<br>Fresh romaine with Tomato, Olives, Pepperoncini, Red Onion<br>Ricotta Salata, Salami<br>Dijon Oregano Vinaigrette<br>Chicken Piccata<br>with a Lemon Caper Sauce<br>Rigatoni in Tomato Vodka Cream<br>Brodetto de Pesci<br>Seasonal Fish with Shrimp, Clams \& Mussels in Tomato Broth<br>Roasted Multi-Colored Cauliflower,<br>Mini Peppers and Baby Carrots<br>Fresh Ciabatta Rolls \& Butter<br>Espresso Chocolate Mousse \& Mini Limoncello Tartlets<br>50 person<br>ST. CROIX*<br>Fruit, Nut \& Cheese Salad with Apple Cider Vinaigrette<br>Summer Corn Salad with Tomato, Edamame, Red Onion and a Citrus Vinaigrette<br>Roast Pork Loin with Port Wine Demi and Apple Compote<br>Sliced Strip Loin with Mushroom Demi<br>Pan-Seared Rainbow Trout with Lemon Thyme Butter<br>Garlic Mashed Yukon Potatoes<br>Honey and Dill Roasted Carrots<br>Rolls and Honey Butter<br>Cranberry Apple Crisp with Five Spiced Whipped Cream<br>48 person<br>*Menu items all made without gluten except rolls. Gluten free rolls available upon request.<br>Pricing may vary.

## MINNESOTA

Quinoa \& Wild Rice Salad with Apple Cider Vinaigrette Market Salad with sweet peppers, sprouts, tomato, carrots \& radish Walleye Fingers with Tartar Sauce Swedish Meatballs in Creamy Gravy with Lingonberries \& House made pickles Steamed Creamy Potatoes with Butter \& Parsley Broccolini with Romesco Sauce Roasted tomato, red pepper \& almonds Fresh Ciabatta rolls \& Butter Assorted Cheesecake Bites

48 person

## BLOOMINGTON *

Roasted Beet Salad
Mixed Greens, Walnuts and Goat Cheese \& Creamy Honey Mustard dressing. Grilled Breast of Chicken with Chasseur Sauce Grilled Sirloin with Creamy Peppercorn Brandy Sauce Baked Creamy Red Potatoes with Bacon \& Bleu Cheese

Haricot verts with Caramelized Onions
Fresh Ciabatta Rolls \& Butter
Salted Caramel Panna Cotta Shooters
50 person
*Menu items all made without gluten except of rolls \& dessert
Pricing may vary.

# Hors d'oeuvres Buffets 

SIMPLY SAVORY<br>Mini Crab Cakes with Pepper Remoulade Wild Mushroom Tartlet Mini Beef Wellingtons<br>Fresh Fruit and Cheese Kabobs<br>Cold Smoked Salmon Display<br>Served with Capers, Chopped Eggs, Red Onions,<br>Lemon Aioli and Crackers<br>*Roast Strip Loin of Beef<br>Au Jus, Creamy Horseradish,<br>\& Silver Dollar Rolls<br>Assorted Mini Cheesecakes<br>35 person<br>*Carver optional, \$100

TAILGATOR'S TREAT<br>Charbroiled Mini Hamburgers<br>Served with assorted toppings<br>Silver Dollar Sandwiches Assorted Turkey, Roast Beef, Honey Ham, Cheeses<br>Buffalo Chicken Wings<br>with Bleu Cheese Dressing \& Celery<br>Fresh Vegetables and Dip<br>Array of Chips and Dips<br>Pita Chips, Blue Corn Tortilla Chips, Kettle Chips<br>Pico de Gallo, Hummus,<br>French Onion Dip<br>Chocolate Peanut Butter Rice Krispy Treats<br>35 person

TAPAS
Shrimp with Romesco Sauce on Croustade
Fresh Tomato Salad
with Olive Oil \& Sherry vinegar, Sunflower Sprouts.
Truffle Potato Salad with Basil Pesto \& Shaved Pecorino
Potato Bravas with Tomato Aioli
Mini Stuffed Peppers
stuffed with Olives, Roasted Peppers \& Anchovies
Marinated Olive Display
Chorizo, Mushroom \& Pepper Skewer
Proscuitto, Manchego \& Tomato on Crustade
Assorted Miniature Desserts
36 person

## EVERYTHING BUT GLUTEN

Thai Beef Sate with Peanut Sauce
Bacon Wrapped Water Chestnuts
Baby Red Potato
with Greek Yogurt, Salmon Caviar \& Chives
Spicy Crab stuffed Mushrooms
Lobster Deviled Eggs

## Seafood Platter

With Smoked Salmon, Smoked Trout, Pickled Herring, Capers, Lemon \& Dill Mustard, Smoked Salmon Spread with Gluten free Crackers, Croustades and Cucumber Dippers.
Chocolate dipped Strawberries \& Coconut Macaroons.
42 person (minimum 25 guests)

## Hors d'oeuvres

## SERVED COLD

Pear \& Gorgonzola Canape 75 order
Tomato Bruschetta with Fresh Mozzarella \& Basil ..... 75 order
Thai Vegetarian Lettuce Wrap (GF) ..... 75 order
Brie with Red Onion Jam on Crostin ..... 75 order
Deviled Eggs (GF) ..... 75 order
Pepperdew Peppers stuffed with Herb Goat Cheese (GF) ..... 75 order
Tuna Poke with Avocado \& Wakame Spoon (GF) ..... 100 order
Curry Chicken Croustade, Golden Raisins \& Pistachio ..... 100 order
Rosemary Pork Tenderloin with Cherry Chutney. ..... 100 order
Baby Red Potatoes with Greek Yogurt, Salmon Caviar \& Dill. ..... 100 order
Caprese Skewer, Tomato, Fresh Mozzarella \& Basil. ..... 100 order
Smoked Shrimp with Chipotle Cream \& Cilantro ..... 125 order
Traditional Shrimp Cocktail (GF) ..... 125 order
Beef Carpaccio with Fried Capers, Parmesan \& Lemon Oil. ..... 125 order
Smoked Salmon \& Crab Roulade on Cucumber (GF). ..... 125 order
Lobster Salad Spoon with Meyer Lemon Aioli \& Radish. ..... 125 order
SERVED HOT

| Asparagus in Phyllo with Asiago. | 75 order |
| :---: | :---: |
| Wild Mushroom \& Bacon Tartlet | 75 order |
| Korean BBQ Meatballs on Bamboo. | 75 order |
| Calzone Bites, Spicy Italian Sausage, Tomato \& Mozzarella. | 75 order |
| Buffalo Chicken Wings (GF). | 75 order |
| Indonesian Beef Sate (GF). | 100 order |
| Tandoori Chicken Kabobs (GF). | 100 order |
| Apple BBQ Steak on Bamboo. | 100 order |
| Chicken Sate with Peanut Sauce (GF). | 100 order |
| Spicy Crab stuffed Mushrooms (GF). | 100 order |
| Spanish Chorizo \& Shrimp Skewers (GF). | 125 order |
| Bacon Wrapped Dates (GF). | 125 order |
| Mini Beef Wellington. | 125 order |
| Bacon Wrapped Scallops (GF). | 125 order |
| Crab Cakes with Pepper Remoulade. | 125 order |

## Orders of 25

## Reception

## FAVORITES

**Appetizer portions**

## FIESTA BAR (GF)

Seasoned Beef with all the fixings Corn Tortilla chips

9 person

## SILVER DOLLAR SANDWICHES

An Assortment of Turkey, Roast Beef, Honey Ham
Gourmet Cheeses on Fresh Baked Rolls
Priced per 25 sandwiches
75 order
Add our Homemade Kettle Chips \&
French Onion Dip for \$2.00 person

FRESH POPCORN (GF)
Fresh popped Popcorn
Savory Salts
Fine Sea Salt, Smoked Paprika, Cheddar \& Truffle
5 person

## ITALIAN STATION

Assorted 10" Pizzas, Flatbreads Cheesy Garlic Bread 10 person

## DESSERTS SHOOTERES

Pina Colada, Mixed Berry, Chocolate 3 each

THE CARVERY
Accompanied with Silver Dollar Rolls
$\$ 100$ Attendant Charge per 1 1/2 hours

## ROASTED BREAST OF TURKEY (GF)

Cranberry Relish, Herb Mayo Serves 40 guests 225

## SMOKED PIT HAM (GF)

Assorted Mustards
Serves 50 guests
250

TENDERLOIN OF BEEF (GF)
Gorgonzola Demi, Sauce Béarnaise
Serves 20 guests
375
GF=Made without gluten.

## ROASTED PORK LOIN (GF)

Roasted Garlic Aioli, Apple Cranberry Chutney Serves 30 guests

225

PRIME RIB (GF)
Au Jus,
Creamy Horseradish Sauce
Serves 30 guests
450

## 13

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## Reception <br> SPECIALTIES

(Serves 50 guests unless stated otherwise) GF - items made without gluten

## VEGETABLE CRUDITÉS (GF)

An array of fresh vegetables with a Basil Pesto Dip and a Chipotle Dip

200

## SEASONAL FRESH FRUIT DISPLAY (GF)

Served with Raspberry Yogurt Dipping Sauce
225

## ANTIPASTI(GF)

Grilled Vegetables, Pickled Peppers, Grilled Peppers, Balsamic Roasted Mushrooms, Prosciutto, Mozzarella, Marinated Olives 275

## SEAFOOD BAR (GF)

Chilled Shrimp Cocktail
Oyster on the Half Shell
Cocktail Crab Claws
Smoked Salmon
Appropriate condiments
650

## SUSHI (GF)

Display One
California Rolls and Vegetable Nori Rolls 300
Display Two
California Rolls, Vegetable Nori Rolls and Spicy Tuna Sushi Maki

700

## ARRAY OF CHIPS AND DIPS

Pita Chips with Hummus Corn Tortillas Chips with Pico de Gallo Kettle Chips with French Onion Dip 200

## SMOKED SALMON DISPLAY*

Smoked Salmon
Dill Mustard Sauce and Lemon Aioli Rye Bread and Crostini Garnished with Chopped Egg, Capers, Red Onion,

Chopped Olives and Tomatoes
Serves 25 people
225
Menu items all made without gluten with exception of bread \& crostini.

# DOMESTIC AND INTERNATIONAL CHEESE DISPLAY* 

Rustic Wedges of Chef's Favorite
Assorted Crackers, Flatbreads \& Fruit Garnish 250
Menu items all made without gluten with exception of flatbread \& crostini. Gluten free crackers available upon request.

DESSERT BUFFET
Our Pastry Chef's Selection of Assorted Desserts, Truffles and Pastries

14 person

## Beverage Selections

## 21 years or older

In accordance with the Minnesota liquor laws, a guest must be 21 years or older to consume alcoholic beverages.
The Hilton Minneapolis/Bloomington Hotel reserves the right to refuse service to any guest.

| CALL BRANDS | PREMIUM BRANDS |
| :---: | :---: |
| Svedka Vodka | Absolut Vodka |
| Bombay Dry Gin | Bombay Sapphire |
| Bacardi Silver | Barcardi Silver |
| Captain Morgan | Captain Morgan |
| Sauza Gold | Jose Cuervo Gold |
| Two Gingers Irish Whiskey | Crown Royal |
| Jim Beam | Makers Mark |
| Canadian club | Jack Daniels |
| Seagram 7 | Johnnie Walker Black |
| Dewars White Label | Jameson |
| Christian Brothers | Bulliet 95 Rye Whiskey Korbel |
| DOMESTIC BEER | LOCAL BEER |
| Miller Lite | Summit EPA |
| Mich Golden | Summit Northern Porter |
| Coors Lite | Fulton Lonely Blonde |
| Bud Light | Surly Bender |
| Budweiser | Castle Danger IPA |
| O'Douls (NA) |  |
|  | CRAFT BEER |
| IMPORT BEER | Sam Adams |
| Guinness | Lefthand Milk Stout |
| Corona | Bells 2 Hearted |
| New Castle | Ballast Point Sculpin |
| Stella | Blue Moon |
| Heineken |  |
| Kaliber (NA) | **Bars will feature a selection (not all) of the above beers. |

HOST BAR OR CASH BAR

|  | Priced on Consumption <br> Host Bar | Cash Bar |
| :--- | :---: | :---: |
| Call Brands | $\$ 7$ | $\$ 8$ |
| Premium Brands | $\$ 8$ | $\$ 9$ |
| Cordials \& Liqueurs | $\$ 9$ | $\$ 10$ |
| House Wine by the Glass | $\$ 7$ | $\$ 8$ |
| Premium Wine by the Glass | $\$ 9$ | $\$ 10$ |
| Martini \& Specialty | $\$ 10$ | $\$ 11$ |
| Domestic Beer | $\$ 5$ | $\$ 6$ |
| Import, Craft, Specialty Beer $\$ 6$ | $\$ 7$ |  |
| Soda \& Bottled Water | $\$ 4$ | $\$ 4$ |

## WINE

House Wine $\$ 34 /$ Bottle
Chardonnay, Pinot Grigio, Cabernet, Merlot
Premium Wine $\$ 42 /$ Bottle
House Champagne \$34/Bottle

HOST BAR PACKAGES
Priced per Person for the First Hour
Call Brands Premium Brands
\$17 \$19
Each Additional Hour
\$9
\$10

